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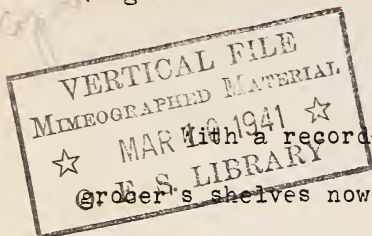
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CHERRIES

With a record-breaking commercial pack of canned "pie" cherries on the grocer's shelves now, cherry desserts for Washington's birthday are doubly appropriate. And because last year's crop of these red tart cherries was big the country over, there are doubtless plenty of home-canned cherries available.

"Cherry dishes, of course," says _____, _____
(Name) (Title)
_____, "are by no means limited to February 22, any more than
(Place)
they are to the fresh cherry season. For annually the biggest part of the crop is put up one way or another for use later on."

The favorite role for the red tart cherry is in pie, the crust generously filled and the filling neither too juicy nor too stiff. Or, for something slightly different, put the cherry pie filling into tarts, which make attractive individual servings. An easy way to make tart shells is to bake pie crust over the backs of individual muffin tins or custard cups.

To insure a crisp under crust in pies or tarts, partly bake the crust first. Then pour in the slightly thickened filling. Bake in a hot oven (425° F.) for 20 to 30 minutes longer.

Like any fruit that is good cooked, there are hundreds of ways to serve cherries. Try baking them in a wrapping of biscuit or pastry dough for a dumpling. Fry them in deep-fat in fritters. Put them in puddings of all sorts--tapioca, brown betty, bread pudding, and steamed pudding. Use them in mousse

made in the refrigerator, or in ice cream with a custard base. Cherry sauce makes something special out of plain blanc mange, ice cream, shortcake, or plain cake.

For something unusual, have cherries top off an upside-down cake. First candy the cherries in a heavy sirup, put them in the bottom of a heavy frying pan, pour cake batter over them, and bake in a moderate oven. Turn out of the pan and serve "upside down."

